

# THE COOK'S HANDBOOK

FOR USING

## FARBERWARE®

"OPEN HEARTH" BROILER NO. 441  
OR BROILER-ROTISSERIE NO. 445



CONTAINS USE AND CARE DIRECTIONS  
AND GOURMET RECIPES FOR RACK AND SPIT





No. 441 "Open Hearth" Broiler



No. 445 "Open Hearth" Broiler-Rotisserie





# COOKWARE MASTERPIECES FROM FARBERWARE



## HOW TO USE YOUR FARBERWARE "OPEN HEARTH"® BROILER (NO. 441 OR 445)

Your new FARBERWARE Electric Broiler is designed for immediate use. It comes with a two-level rack, stainless steel body and crossbar, frame, heating element, aluminum drip tray, cord set and pronged spatula.

1. To assemble Broiler, follow instructions on page 21.
2. Make sure Broiler is placed on counter so that it is not underneath cabinets or other structures.
3. Place wire rack in Broiler in high or low position as recommended in the Broiling Chart (page 6).
4. Plug cord into Broiler (see assembly instructions on page 21), then connect other end of broiler cord into any 120 volt, A.C. electric outlet. **ALWAYS PLUG CORD INTO BROILER FIRST, THEN INTO WALL.**
5. Preheat Broiler before cooking—when heating element turns red, place food to be cooked upon rack. The first time this unit is preheated, you may notice a slight hint of smoke...this eliminates itself almost immediately.
6. In most cases, meats cooked need only be turned once during broiling. See Broiling Chart (page 6) for suggested timing for each side of meat.
7. Remove meat from rack before unplugging Broiler. **UNPLUG CORD FROM WALL BEFORE DISCONNECTING FROM APPLIANCE.**

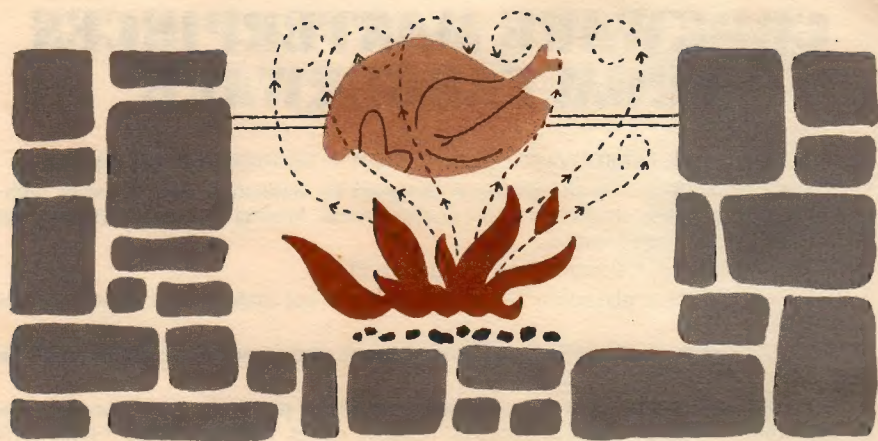
**Note:** A separate Rotisserie Unit No. 444 can be purchased to attach to Broiler No. 441 (see assembly instructions on page 21).

## HOW TO USE YOUR FARBERWARE "OPEN HEARTH"® ROTISSERIE (NO. 445)

The FARBERWARE Rotisserie is simple to operate. It consists of the Electric Broiler plus two adjustable spit supports, spit, two four-pronged holding forks and motor.

1. Follow directions for assembling Broiler and Rotisserie on page 22. You should not use wire rack when rotisserie cooking.
2. Position Rotisserie on counter so that it is not underneath cabinets or other overhanging structures.
3. Connect jumbo plug to plug receptacle as directed on page 22. Then insert other end of Rotisserie cord into outlet **in motor**. Connect motor cord into any 120 volt, A.C. electric outlet.
4. Preheat Rotisserie until heating element turns red.
5. Spit should be inserted through meat so that it is fairly well balanced. There will be no difficulty in meat slipping on four-pronged holding forks. When forks are adjusted and tightened, meat will turn properly.
6. **IMPORTANT:** ADJUST SPIT HEIGHT PRIOR TO ATTACHING MOTOR, NEVER ADJUST HEIGHT WHILE MOTOR IS ATTACHED. Once meat is balanced, place spit on spit supports. Adjust supports so that meat is as close as possible to heating element without touching it. **TURN SPIT AROUND BY HAND TO MAKE SURE MEAT CLEARS HEATING ELEMENT. IF MEAT TOUCHES ELEMENT AT ANY POINT, ADJUST BY NOTCHES UNTIL FULL CLEARANCE IS OBTAINED.**
7. Place motor on spit arm support, and at the same time, the motor will fit onto the end of the spit. Your FARBERWARE motor has been specially designed for extra long life. Its slow turning insures quick searing action of the meat, thereby sealing in the flavorful juices. It also provides extra flavorful, self-basting action. Turn motor to ON position. See Spit Roasting Chart (page 7) for suggested cooking times.
8. Unplug motor cord from wall, then disconnect rotisserie cord from appliance. **ALWAYS UNPLUG CORD FROM WALL FIRST, THEN UNPLUG FROM ROTISSERIE.**





## THE SECRET OF THE "OPEN HEARTH"®

The secret is as old as cooking itself... AIR. Air circulating around the cooking meat allows the meat to "breathe." We call it the "Cool Zone" method. It gives steaks, hamburgers, hot dogs, chops, chicken and even roasts (when you use the Rotisserie unit) a flavor everyone loves. Remember your FARBERWARE Broiler or Rotisserie needs no hood, no enclosure that tends to draw up moisture and dry out meat. Natural juices are sealed in, only the fat is drained off, assuring less loss of meat nutrients and more flavorful, healthful meals.

The FARBERWARE exclusive "Cool Zone" method means smokeless cooking. Unlike conventional electric broilers, FARBERWARE'S heating element is below the rack, eliminating smoke and heat. In addition, a specially designed aluminum drip tray absorbs and disperses heat evenly to help eliminate spatter.

EVERYTHING... from the classic hot dog to a hearty roast... TASTES BETTER.

### HOW TO USE A MEAT THERMOMETER

A meat thermometer is your most accurate guide to proper rotisserie cooking of roasts or birds.

Insert thermometer into meat after spit has been placed on spit supports and before lowering supports and attaching motor. Thermometer must be parallel to spit to revolve with meat. **TURN SPIT AROUND BY HAND BEFORE ATTACHING MOTOR TO MAKE SURE MEAT AND THERMOMETER DO NOT TOUCH HEATING ELEMENT AT ANY POINT.**

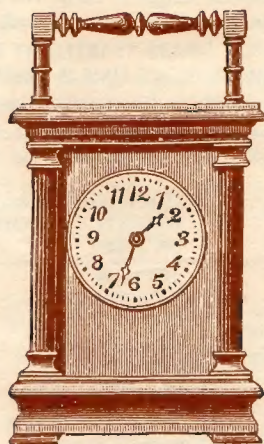
**Roasts...** Push metal tip of thermometer into thickest part of meat. Be sure thermometer does not touch any bone and that it does not rest in a fatty section of meat.

**Poultry...** In poultry the thickest part of the meat is between the breast and thigh. This is where the thermometer should be inserted, avoiding bone, fat and metal. Small bony birds such as Cornish hens can not hold the thermometer properly, so it is not advisable to use one.

Spit roasted meats continue cooking after they are removed from the heat. The temperature may increase 5° if meat is allowed to stand and "firm up" before slicing.

A thermometer may be used when broiling if it can be inserted horizontally in the meat cut so it does not penetrate to the broiler rack. A two inch cut of meat is best to use with a meat thermometer. It is not practical with thin cuts.





## TAKE YOUR TIME DO IT WITH EASE

The secret of finer cooking with your "Open Hearth" Broiler or Rotisserie is timing. This controlled type of cooking involves a different technique (with far less work for you), very unlike the haphazard efforts involved in outdoor charcoal fires. To continue searing a steak, for instance, until it is charred black on the outside and purple-red within, is to ruin a choice cut of meat. But slow cooking over an electric element produces an even brownness on the outside and the desired degree of doneness within. Consult the timing charts (pages 6 and 7) and let your Broiler or Rotisserie do the work.

Cooking times for spit-roasted meats approximate those suggested under the much preferred low-heat cooking methods given in most of today's cookbooks. Spit-roasted meats are self-basted in their own juices, preserving flavor and tenderness.

Using this electric Broiler or Rotisserie is as simple as turning on the ignition switch in your car, and the result will be tender, flavorful entrees—masterpieces of cooking.

### SOME TIPS

The maximum amount of heat for operation of the Broiler or Rotisserie is determined by the amount of current that can be drawn from the household wiring. If, unfortunately, voltage in your home is lower than normal, time required to properly cook meats will increase.

When broiling, the low rack position is ideal for broiling steaks or chops. The high position is suggested for meats that burn with intense heat (such as spareribs) or pieces of meat (such as chicken halves or breasts) which take longer to cook.

During rotisserie cooking, if the diameter of the roast is large enough so that the meat revolves close to the edge of the Rotisserie, some spattering on the counter will occur. This can be easily wiped up with a damp cloth.

**NEVER USE ALUMINUM FOIL IN THE DRIP TRAY OR THE STAINLESS STEEL BODY OF YOUR BROILER OR ROTISSERIE.**



# BROILING CHART

Broiling is a method of dry heat cooking usually used for the more tender cuts of meat.

Meats are always placed on rack after unit is turned on, always removed from rack before unit is turned off.

For broiling, the thickness of the meat will determine the cooking time of steaks and chops. The longer each side is exposed to the heating element, the browner it will be. If you prefer well browned meats, select the thicker cuts that will take somewhat longer to cook. The thinner the cuts, the shorter the cooking time and the lighter the browning. Seasoning or barbecue salts will aid in browning.

BROILING TIMES STATED BELOW ARE FOR MEATS STARTED AT REFRIGERATOR TEMPERATURE OR 40°. IF MEAT IS FROZEN OR PARTIALLY THAWED, MORE TIME IS NEEDED.

Be sure to use the Pronged Spatula to facilitate turning such items as fish fillets and steak, liver and hamburgers.

VARIETY OF MEAT	CUT	THICKNESS/WEIGHT/OR SIZE	RACK POSITION	APPROXIMATE TIME EACH SIDE		
				Rare	Medium	Well Done
BEEF	Sirloin, Club, T-Bone or Porterhouse Steak	1 in.	Low	7 min.	10 min.	16 min.
		1½ in.		10 min.	17 min.	25 min.
		2 in.		20 min.	27 min.	34 min.
	Top Round Steak	1½ in.	Low	18 min.	24 min.	28 min.
	Flank Steak	¾ in.	Low	6 min.		
	Hamburgers	½ in.	Low		4 min.	
		1 in.			10 min.	
	Liver (Brush with melted butter before cooking.)	½ in.	Low			8 min.
		1 in.				10 min.
PORK	Loin Chops	1 in.	Low			16 min.
		1½ in.				21 min.
	Spareribs	1¼ in.	High			18 min.
	Fresh Sausage Links (Turn frequently.)		High			10 min.
	Brown and Serve Sausage Links		High			4 min.
	Ready-To-Eat Ham Slice	½ in.	Low			5 min.
	Bacon Slices	1/16 in.	Low			4 min.
						first side 1 min. second side 3 min.
	Canadian Bacon Slices	¾ in.	Low			3 min.
	Frankfurters		Low			5 min.
LAMB	Shoulder Chops	1 in.	Low			17 min.
		1½ in.				22 min.
		2 in.				27 min.
VEAL	Loin Chops	1 in.	Low			15 min.
		1½ in.				20 min.
POULTRY	½ Chicken, quartered	1¼ lbs. total	High			25 min.
	Chicken Pieces	1¼ lbs. total	High			25 min.
	½ Duck, quartered (Turn on all sides during broiling.)	2 lbs. total	High			35 to 40 min.
FISH (For all fish, brush rack and both sides of fish with melted fat before cooking. Do not overcook.)	Frozen Fillets, thawed	¼ in.	Low			5 min.
		½ in.				7 min.
	Frozen Steaks, thawed	¾ in.	Low			9 min.
	Frozen Lobster Tails, thawed	2 oz. ea.	Low			3 min. shell side 8 min. flesh side
	Scallops	Medium	Low			6 min.
	Frozen Shrimp, thawed	Medium	Low			7 min.



# SPIT ROASTING CHART

Spit-roasted meats are extra flavorful because they are self basted with their own juices.

Total length of poultry and roasts should be no more than 9 inches long so that meat is over the cooking area of the heating element.

Meat should be balanced on the spit since off center pieces will cause a jerking that may affect the motor. A properly balanced piece of meat can usually be judged by the eye or the way the spitted cut comes to rest when balanced between the hands.

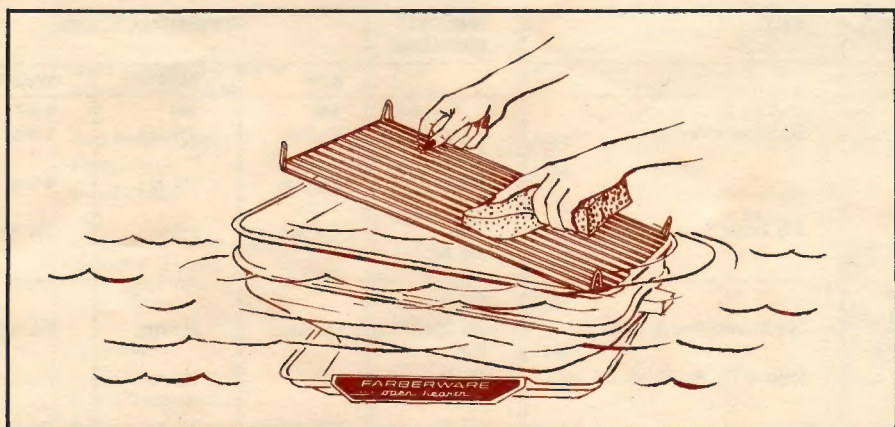
Spitted meats are always placed on spit supports after unit is turned on, always removed before unit is turned off.

Meat and poultry should be fastened with four-pronged holding forks or tied carefully so they can be moved as close as possible to the heating element without touching it.

If the diameter of the roast or chicken is large enough so that it revolves close to the edge of the Rotisserie, some spattering will occur. This can be easily wiped up with a damp cloth.

The diameter and weight of a piece of meat govern its cooking time. ROASTING TIMES GIVEN BELOW ARE FOR MEAT WHICH IS AT REFRIGERATOR TEMPERATURE OR 40°. IF MEAT IS FROZEN OR PARTIALLY THAWED, ALLOW EXTRA COOKING TIME.

VARIETY OF MEAT	CUT	WEIGHT/ DIAMETER	APPROXIMATE TIME		
			Rare	Medium	Well Done
BEEF	Standing Rib Roast	3 lbs. 5 in.	140° 1¼ hrs.	160° 1¾ hrs.	170° 2 hrs.
		5 lbs. 7 in.	2¼ hrs.	3¼ hrs.	4 hrs.
	Rib Roast, boned and tied	3 lbs. 6½ in.	1½ hrs.	2 hrs.	2¼ hrs.
		5 lbs. 6½ in.	2¼ hrs.	3¼ hrs.	4 hrs.
	Eye Round Roast, tied	4½ lbs. 5 in.	1¾ hrs.	2¼ hrs.	2½ hrs.
	Sirloin Tip Roast, tied	2¾ lbs. 4 in.	1 hr.	1½ hrs.	1¾ hrs.
		4¾ lbs. 6 in.	2 hrs.	2¾ hrs.	3¼ hrs.
PORK	Loin, boned and tied	3 lbs. 4 in.			185° 2 hrs.
	Smoked Picnic Ham, bone in, not cooked	5 lbs. 7 in.			2¾ hrs.
	Smoked Ham, bone in, fully cooked	4½ lbs. 7½ in.			130° 1¾ hrs.
	Canned Ham	3 lbs. 5 in.			1 hr.
LAMB	Leg (butt portion), boned and tied	3½ lbs. 4½ in.	170° 2 hrs.		180° 2¼ hrs.
VEAL	Shoulder, boned and tied	3 lbs. 4½ in.			170° 2 hrs.
		4½ lbs. 5 in.			2¾ hrs.
POULTRY	Chicken, stuffed	2¼ lbs. 3½ lbs.			190° 1¼ hrs. 1¾ hrs.
	Cornish hens, stuffed	¾ to 1 lb. each			1 hr.
	Chicken, unstuffed	2 lbs. 3¼ lbs.			185° 1 hr. 1½ hrs.
	Frozen Uncooked Turkey Roll, thawed enough to insert spit	5 lbs. 4¾ in.			2¾ hrs.



## CAREFREE CLEANING

### Six EASY-TO-CLEAN pieces to suds!

The few parts of the Broiler or Rotisserie that have to be cleaned are simply immersed in water.

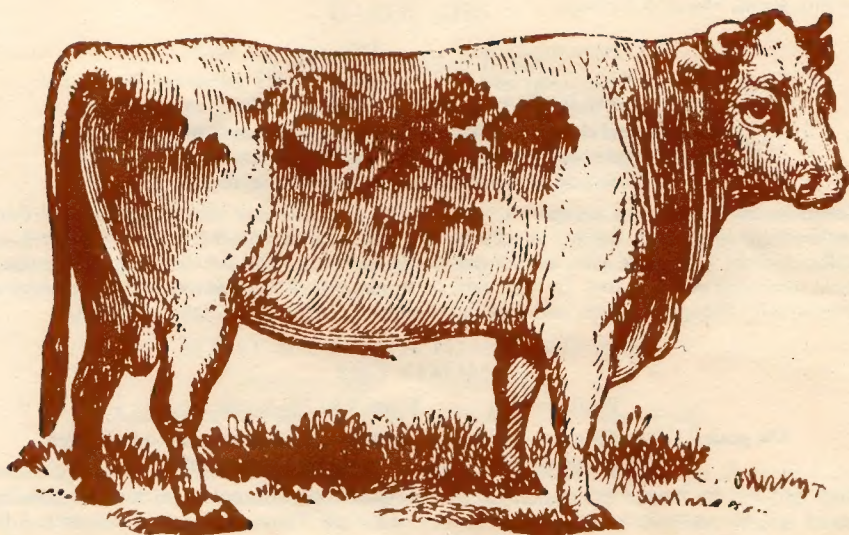
#### Follow these steps:

1. Remove meat from Broiler or Rotisserie before unplugging unit.
2. Unplug cord from wall, then remove cord and motor (if using) from appliance and allow unit to completely cool.
3. Remove wire rack if it is being used for broiling.
4. Remove heating element when cool. Never immerse element in water; it is self-cleaning. Remove crossbar, body and drip pan.
5. Wire rack, drip pan, crossbar, stainless steel body, spit and pronged holding forks should be immersed in warm sudsy water. Clean thoroughly. Because the body of this appliance is designed in durable stainless steel, it will require little scouring to bring it up to a bright new finish.

Helpful Hints...Soaking in warm suds before washing makes this cleaning job more carefree.

6. Reassemble and your Broiler or Rotisserie is ready to be used again.
7. Wipe off frame, spit supports and motor with damp cloth.





## MEAT

Meat for broiling and roasting on the spit should be at refrigerator temperature (40°). If meat is partially frozen when placed on rack or spit, extra cooking time must be allowed. To thaw meat completely, transfer it from freezer to refrigerator at least 24 hours before using. If cut is an extra thick one or roast is large, additional time will be needed.

When selecting meat cuts for the Broiler or Rotisserie, remember that tender cuts make the best eating.

**Beef** ... Buy high quality beef. It should be bright red in color, well marbled with veins of fat through the lean. Surrounding fat should be white and brittle.

**Pork** ... Quality pork is firm, pink and slightly marbled with fat. Surrounding fat should be firm and snowy white. Pork should always be well done.

**Lamb** ... Select young lamb, light pink in color and with creamy white fat. For broiling, have steaks, chops, etc. cut extra thick. For spit-roasting, a larger size leg is sometimes easier to handle if the shank end is removed.

**Veal** ... This is young beef less than four months old. The flesh should be a light gray-pink. There is very little fat and the flesh is not marbled. Any surrounding fat should be firm and white.



## TERIYAKI STEAK

Rack position—Low

Time—36 minutes

**2½ pounds top round steak, 1½ inches thick**     **½ cup soy sauce**  
**¼ cup salad oil**     **¼ cup cider vinegar**     **1 large clove garlic, minced**  
**2 tablespoons brown sugar**     **1 teaspoon ginger**

Place steak in shallow pan. Combine rest of ingredients and pour over meat. Marinate 4 hours in refrigerator, turning frequently. Preheat Broiler with rack in low position. Drain steak and place on rack. Broil 18 minutes on each side for rare. To serve, cut across grain in thin slices. Makes 5 servings.

## MINI MEAT LOAVES

Rack position—Low

Time—24 minutes

**1 pound ground chuck**     **1 can (8 ounces) Spanish style tomato sauce**  
**¼ cup prepared bread crumbs**     **1¼ teaspoons instant minced onion**  
**¼ teaspoon salt**     **Pinch pepper**     **Salad oil**

Combine all ingredients except oil, mixing thoroughly. Press meat mixture well into 8 muffin cups lined with foil (or lined with foil baking cups). Chill 2 hours. Preheat Broiler without rack. Turn rack over in low position and brush with oil. Invert meat loaves on rack, removing pan and foil. Transfer rack to Broiler. Broil 12 minutes. Brush tops with oil. Loosen with Pronged Spatula and turn. Broil another 12 minutes. Makes 4 servings.

## SMOKEY BEEF

Position—Spit

Time—2 to 3¼ hours

**4¾ pound sirloin tip roast, 6 inches in diameter**     **1 tablespoon onion juice**  
**1½ teaspoons thyme**     **¾ teaspoon smoked salt**

Have butcher tie meat. Preheat Rotisserie. Sprinkle roast with onion juice and seasonings. Insert spit through roast so that meat is well balanced. Place spit on spit supports. Adjust supports so that meat is as close as possible to heating element without touching it. Place motor on spit arm support. Turn on motor. Roast 2 hours for rare or to 140° on thermometer. For medium well done beef, roast about 2¾ hours or to 160°, for well done, 3¼ hours or to 170°. Makes 6 servings.

## BROILED BEEF SHORT RIBS

Rack position—High

Time—50 minutes

**3 pounds short ribs of beef, 1¼ inches thick**  
**1 can (8 ounces) Spanish style tomato sauce**     **2 tablespoons vinegar**  
**1 tablespoon soy sauce**     **1 tablespoon prepared mustard**  
**1 tablespoon sugar**     **1 teaspoon salt**     **¼ teaspoon pepper**

Place meat in shallow pan. Combine remaining ingredients and pour over meat. Cover and marinate 2 hours in refrigerator, turning occasionally. Preheat Broiler with rack in high position. Drain meat well and place on rack. Broil, turning on all 4 sides, 50 minutes for rare. If desired, baste with remaining marinade the last 10 minutes. Makes 2 servings.

## ZIPPY BURGERS

Rack position—Low

Time—20 minutes

**1½ pounds ground chuck**     **2 ounces blue cheese**

Preheat Broiler with rack in low position. Shape meat into 8 patties, ½ inch thick. Cut cheese into 4 pieces. Place 1 piece on each of 4 patties. Top with remaining patties and seal edges well. Place on rack. Broil 10 minutes on each side for medium well done. Makes 4 servings.



## ROAST BOLOGNA HAWAIIAN

Position—Spit      Time—About 1 hour

**10 slices pineapple (1 pound 13 ounce can)**  
**2 pounds bologna roll, 3½ inches in diameter**

Preheat Rotisserie. Drain pineapple, reserving liquid. Cut bologna in 6 slices. Stack about half the bologna and pineapple, putting 2 slices pineapple between every slice of bologna. Slide 1 pronged holding fork to end of spit. Insert spit through center of stack. Make another stack from remaining pineapple and bologna and push firmly onto spit (roll should begin and end with bologna). Secure with second pronged holding fork. Place spit on spit supports. Adjust supports so that bologna roll just clears element. Place motor on spit arm support. Turn on motor. Roast about 1 hour or until bologna is heated through, brushing only pineapple slices with reserved liquid. Make 3 servings.

## GARLIC RIBS

Rack position—High      Time—36 minutes

**1½ pounds spareribs, 1¼ inches thick**      **¼ cup stock, broth or consommé**  
**3 tablespoons frozen orange juice concentrate, thawed and undiluted**  
**1 tablespoon cider vinegar**      **1 tablespoon chili sauce**  
**1 large clove garlic, minced**      **¼ teaspoon seasoned salt**  
**⅓ teaspoon seasoned pepper**

Have butcher cut spareribs in 1 rib sections. Place strips in large, shallow container. Combine remaining ingredients and pour over meat. Marinate 4 hours in refrigerator, turning occasionally. Preheat Broiler with rack in high position. Drain ribs and place on rack. Broil 18 minutes on each side. Makes 2 servings.

## ROAST HAM WITH TOMATO GLAZE

Position—Spit      Time—1 hour

**3 pound canned ham, 5 inches in diameter**      **½ cup catsup**  
**2 teaspoons lemon juice**      **¼ teaspoon oregano**

Preheat Rotisserie. Remove ham from can, scrape off gelatin. Insert spit through ham lengthwise so that meat is balanced. Place spit on spit supports. Adjust supports so that meat just clears heating element. Place motor on spit arm support. Turn on motor. Roast 1 hour, 130° on thermometer, or until heated through. Combine remaining ingredients in small saucepan and simmer over low heat 5 minutes, stirring constantly. Brush tomato mixture on ham as it cooks. Makes 6 servings.

## LOIN OF PORK ROSEMARY

Position—Spit      Time—2 hours

**3 pound boned and tied pork loin, 4 inches in diameter at larger end**  
**Salt      Pepper      Rosemary**

Preheat Rotisserie. Rub meat with salt, pepper and rosemary. Insert spit through roast so that meat is well balanced. Place spit on spit supports. Adjust supports so that meat is as close as possible to heating element without touching it. Attach motor and turn to ON position. Roast 2 hours or until well done, 185° on thermometer. Makes 4 servings.

## VEAL BARBECUE

Position—Spit      Time—2¾ hours

**4½ pound boned and tied shoulder of veal, 5 inches in diameter**  
**6 tablespoons melted butter**      **2 teaspoons Worcestershire sauce**  
**1½ teaspoons marjoram**      **1½ teaspoons seasoned salt**  
**¼ teaspoon garlic powder**

Preheat Rotisserie. Balance meat on spit. Place spit on spit supports. Adjust supports so that meat just clears heating element. Attach motor and turn to ON position. Roast 2¾ hours or until done, 170° on thermometer. Combine remaining ingredients; brush basting sauce on veal while it is cooking. Makes 6 servings.



## GLAZED CANADIAN STYLE BACON

Position—Spit      Time—1 hour

**2½ pound piece Canadian style bacon, about 3 inches in diameter**

**¼ cup sugar      Juice of 1 lemon      1 tablespoon salad oil**  
**1 teaspoon soy sauce      ½ teaspoon ground cloves**

Preheat Rotisserie. Remove any casing from meat. Tightly spiral wrap bacon roll with a piece of soft white twine, securing at either end with a toothpick. Balance meat on spit. Place spit on spit supports. Adjust supports so that meat revolves about 1¼ inches above heating element. Place motor on spit arm support and turn to ON position. Start roasting. Combine remaining ingredients and brush over meat as soon as surface becomes hot. Brush frequently during cooking time. Roast 1 hour or to 170° on meat thermometer. Makes 5 to 6 servings.

## BARBECUED PORK CHOPS

Rack position—Low      Time—About 32 minutes

**4 loin pork chops, 1 inch thick      ¾ cup tomato juice      ¼ cup salad oil**  
**2 tablespoons vinegar      ¼ teaspoon Tabasco**  
**¼ teaspoon Worcestershire sauce      ½ teaspoon crushed basil**  
**1 teaspoon bottled browning sauce**

Trim fat from pork chops. Place in shallow container. Combine rest of ingredients except bottled browning sauce. Pour over meat. Marinate in refrigerator 4 hours, turning several times. Preheat Broiler with rack in low position. Remove chops from marinade. Combine 2 tablespoons marinade with bottled browning sauce and brush generously over both sides of chops. Place meat on rack. Broil 16 minutes per side or until thoroughly cooked. Makes 4 servings.

## SKEWERED LAMB CUBES

Position—Spit      Time—1 hour

**1¼ pounds boneless lamb, cut in 2-inch cubes**  
**½ cup bottled French dressing      1 tablespoon lemon juice**  
**1 large clove garlic, minced      1 tablespoon brown sugar**  
**2 teaspoons prepared mustard      1 teaspoon salt**

Place lamb in small, deep bowl. Combine rest of ingredients and pour over meat. Let stand in refrigerator 2 hours, turning occasionally. Preheat Rotisserie. Skewer lamb cubes on spit, pushing together so that meat is no more than 9 inches long. Place spit on spit supports. Adjust supports so that meat is revolving about 1½ inches above element. Attach motor and turn to ON position. Roast 1 hour or until tender. Makes 2 servings.

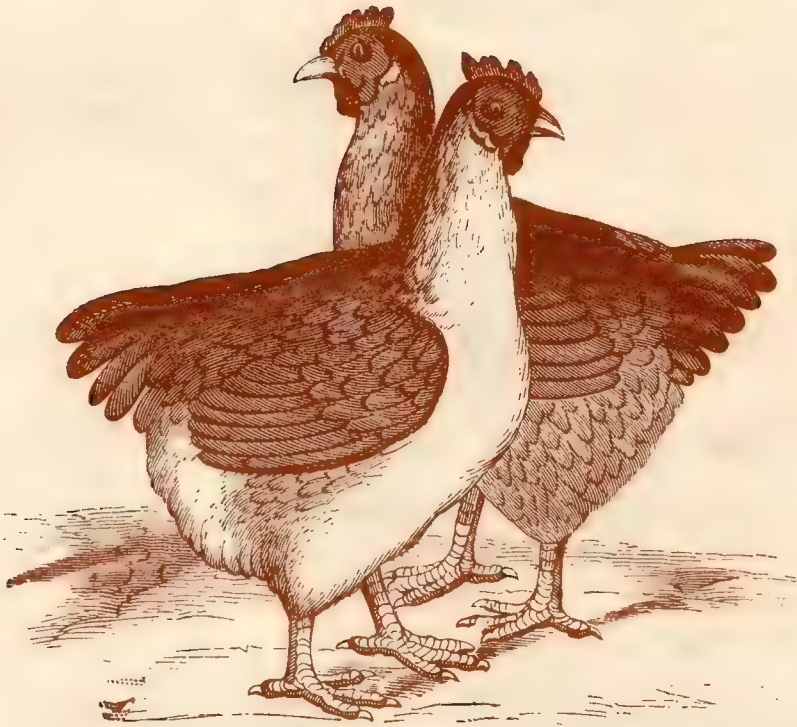
## LEG OF LAMB PIQUANT

Position—Spit      Time—2 to 2¼ hours

**3½ pound boned and tied leg of lamb (butt portion), 4½ inches in diameter**  
**⅓ cup red wine      2 tablespoons salad oil      1 small onion, sliced**  
**1 clove garlic, minced      ½ teaspoon salt      ⅓ teaspoon pepper**  
**⅓ teaspoon poultry seasoning**

Have butcher tie meat so that it is no more than 9 inches long and of fairly uniform thickness. Place in shallow pan. Combine remaining ingredients and pour over lamb. Cover and marinate in refrigerator 4 hours, turning several times. Preheat Rotisserie. Drain meat. Insert spit through meat so that it is well balanced. Place spit on spit supports. Adjust supports so that meat is as close as possible to heating element without touching it. Place motor on spit arm support. Turn on motor. Roast 2 hours for rare, 170° on thermometer or 2¼ hours for well done, 180°. Makes 5 servings.





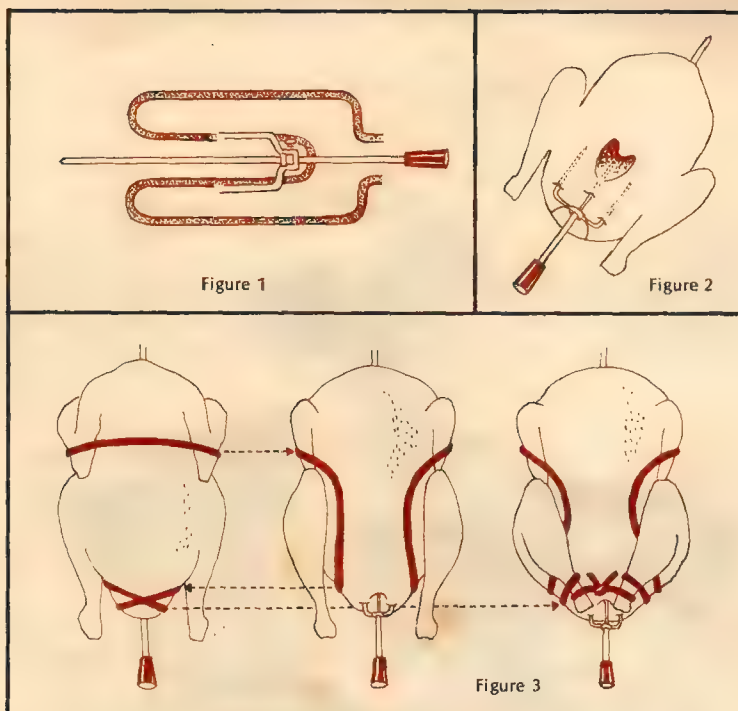
## POULTRY

Quality poultry have smooth thin skins, tender meat and evenly distributed fat. The sign of young poultry is a flexible breastbone, skin that tears easily and evidence of pinfeathers. Remove giblets and neck from body of bird before storing in coldest part of refrigerator. A fresh whole bird should be used within 1 or 2 days—use cut-up birds within 24 hours.

Always thaw frozen birds completely before cooking (thaw in refrigerator). Remove giblets and neck as soon as they can be loosened. Poultry for broiling and roasting on the spit should be at refrigerator temperature ( $40^{\circ}$ ). If birds are partially frozen when placed on rack or spit, extra cooking time must be allowed.

For broiling, select young tender birds. Chickens sold as broiler-fryers weigh from  $1\frac{1}{2}$  to  $2\frac{1}{2}$  pounds; ducklings weigh from  $3\frac{1}{2}$  to  $4\frac{1}{2}$  pounds. Always preheat Broiler before placing poultry on rack. Some bastes and marinades will cause slight spattering or smoking because of oil or liquid content. This is usually very slight, if it occurs at all, and should not cause alarm.

For rotisserie cooking, whole birds as much as 9 inches long may be used (measured from neck to end of drumsticks). Poultry should be fastened so that it is as compact as possible on the spit (see instructions on page 14).



## HOW TO PUT A CHICKEN ON THE SPIT FOR ROTISSERIE COOKING

1. Place four-pronged holding fork on spit at handle end so that bottom of fork is about 1 inch past center loop of heating element. (See Figure 1) Secure fork tightly.
2. Insert spit through chicken from tail to neck. Fold tail against body of bird. Push two prongs of holding fork into end of fowl so that one prong holds tail against body and the other prong passes into skin covering breast bone. (See Figure 2)
3. Push spit in further so that remaining two prongs go into soft skin between legs and body of fowl. (See Figure 2)
4. Put spit in vertical (up and down) position with handle on work counter. Push chicken tight onto holding fork.
5. At neck of bird, lift spit as far as possible up toward point of breast.
6. Put second four-pronged holding fork on spit and, holding spit up in the point of breast, push fork into chicken so that prongs are completely inside flesh. Holding forks keep fowl from slipping as it turns. Secure fork tightly.
7. Use **one** string to tie wings and legs so they do not hit heating element.
8. Put center of string under back of chicken. Bring string up over wings, down between breast and legs, cross under tail bone, bring each end up and wrap around end of each leg and tie two ends together. Cut off excess string. (See Figure 3)

**Note:** Never let string cross breast of fowl. It creates string marks, breaks skin and causes loss of juices. Chicken should be stuffed before inserting spit. Close cavity well, so dressing does not fall out.

You may want to try using the four-pronged holding forks to adjust the chicken without tying it up. This can be accomplished by making sure two prongs of one holding fork fit into the legs, while the other two prongs fit into body of the chicken. Wings can be held by the other four-pronged holding fork in the same manner.



## DEVILED BONES

Rack position—High      Time—25 minutes

**1½ pounds chicken wings (about 8)**      **2 tablespoons melted margarine**  
**2 tablespoons catsup**      **1 teaspoon prepared mustard**  
**1 teaspoon Worcestershire sauce**      **Dash Tabasco**      **Pinch salt**  
**Pinch pepper**

Preheat Broiler with rack in high position. Secure each wing tip by tucking it behind joint. Mix remaining ingredients. Brush seasoning mixture on both sides of each wing. Place on rack. Broil 25 minutes, turning once. Makes 2 to 3 servings.

## ROAST FRUIT STUFFED CHICKEN

Position—Spit      Time—1¾ hours

**3¼ pound\* roasting chicken, 8½ to 9 inches long**  
**¾ cup herb seasoned stuffing mix**      **¼ cup pitted, chopped prunes**  
**1 tart apple, diced**      **¼ cup water**  
**1 tablespoon melted butter or margarine**      **Salt**

Preheat Rotisserie. Wash chicken; pat dry. Combine stuffing mix, prunes, apple, water and melted butter or margarine; mix well and let cool. Fill bird with stuffing and secure opening. Balance and tie bird on spit. Sprinkle with salt. Place spit on spit supports. Adjust supports so that bird is as close as possible to heating element without touching it. Place motor on spit arm support. Turn on motor. Roast 1¾ hours or until done, 190° on thermometer. Makes 4 servings.

\*Weight without giblets

## SAVORY TURKEY ROAST

Position—Spit      Time—2¾ hours

**5 pound frozen, uncooked turkey roll, 4¾ inches in diameter**  
**2 tablespoons melted butter**      **½ teaspoon poultry seasoning**  
**½ teaspoon dry mustard**      **¼ teaspoon nutmeg**

Thaw turkey roll in refrigerator until spit can be inserted through it (at least 24 hours). Preheat Rotisserie. Wrap a piece of soft white twine several times around turkey roll, securing at either end with a toothpick (do this even if turkey is tied already). Balance turkey roll on spit. Place spit on spit supports. Adjust supports so that roll just clears element. Attach motor and turn to ON position. Roast 2¾ hours, 185° on meat thermometer, cutting off any small pieces of meat which may loosen from roll as it cooks. Combine melted butter, poultry seasoning, mustard and nutmeg. Brush turkey with seasoning during cooking time. Makes 8 to 10 servings.

## CARIBBEAN CHICKEN

Rack position—High      Time—50 minutes

**1½ pounds broiler-fryer pieces**      **1 quart cold water**  
**2 tablespoons lime juice**      **3 tablespoons olive oil**      **1 tablespoon vinegar**  
**2 cloves garlic, minced**      **2 teaspoons salt**      **1 teaspoon oregano**  
**½ teaspoon pepper**

Preheat Broiler with rack in high position. Rinse chicken pieces in cold water mixed with lime juice. Drain and dry on paper toweling. Combine other ingredients. Brush seasoned mixture on both sides of chicken. Place on rack. Broil 25 minutes on each side, brushing with any remaining seasoning mixture. Makes 3 servings.

## STUFFED CORNISH HENS

Position—Spit

Time—1 hour

- |   |  |
|---|--|
| <b>2 Cornish hens</b> ( $\frac{3}{4}$ to 1 pound* each)     | <b>2 cups day-old bread crumbs</b>                     |
| <b><math>\frac{1}{4}</math> cup raisins, finely chopped</b> | <b>2 tablespoons melted butter</b>                     |
| <b>2 tablespoons water</b>                                  | <b>1 teaspoon lemon juice</b>                          |
| <b>1 tablespoon minced parsley</b>                          | <b><math>\frac{1}{2}</math> teaspoon seasoned salt</b> |

Preheat Rotisserie. Rinse and dry hens. Combine bread crumbs, raisins, melted butter, water, lemon juice, parsley and seasoned salt to make stuffing; let cool. Stuff hens and close openings by inserting small pieces of aluminum foil. Balance birds on spit (with breast ends turned toward center). Push birds together so that total length is not more than 9 inches. Tie securely. Place spit on spit supports. Adjust supports so that birds are as close as possible to heating element without touching it. Attach motor and turn to ON position. Roast 1 hour. Makes 2 servings.

\*Weight without giblets

## CHICKEN WITH WILD RICE—PECAN DRESSING

Position—Spit

Time—1 $\frac{3}{4}$  hours

- |   |  |
|---|--|
| <b>3<math>\frac{1}{4}</math> pound* roasting chicken</b> , 8 $\frac{1}{2}$ to 9 inches long |  |
| <b>2 tablespoons melted butter or margarine</b>   | <b><math>\frac{2}{3}</math> cup cooked wild rice</b>       |
| <b>1 can (3 ounces) sliced mushrooms, drained</b>   | <b>3 tablespoons chopped pecans</b>                        |
| <b>2 tablespoons minced celery and leaves</b>   | <b>1 tablespoon minced onion</b>                           |
| <b><math>\frac{1}{2}</math> teaspoon salt</b>   | <b><math>\frac{1}{8}</math> teaspoon poultry seasoning</b> |

Preheat Rotisserie. Wash and dry chicken. Combine rest of ingredients; mixing well. Cool stuffing. Fill body cavity of bird with stuffing; tie or pin to secure opening. Balance and tie bird on spit. Place spit on spit supports. Adjust supports so that bird just clears element. Place motor on spit arm support. Turn on motor. Roast 1 $\frac{3}{4}$  hours or until meat thermometer reads 190°. Makes 4 servings.

\*Weight without giblets

## ORANGE BROILED DUCK

Rack position—High

Time—70 to 80 minutes

- |  |   |
|--|---|
| <b><math>\frac{1}{2}</math> duckling (2 pounds)</b>    | <b>1<math>\frac{1}{2}</math> tablespoons orange juice</b> |
| <b>1<math>\frac{1}{2}</math> tablespoons salad oil</b> | <b><math>\frac{1}{2}</math> teaspoon seasoned salt</b>    |
|  | <b><math>\frac{1}{8}</math> teaspoon seasoned pepper</b>  |

Preheat Broiler with rack in high position. Wash and dry duckling half and cut into 2 quarters. Combine remaining ingredients and brush over duckling pieces. Place on rack. Broil, turning on all sides, 70 to 80 minutes. Brush with seasoning mixture while broiling. Makes 2 servings.

## BARBECUED CHICKEN

Position—Spit

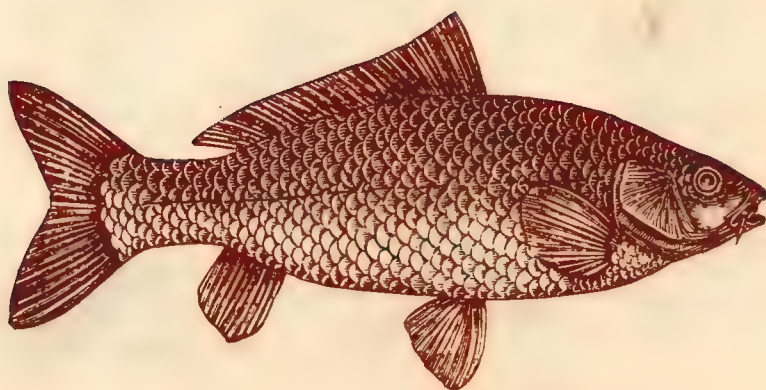
Time—1 $\frac{1}{2}$  hours

- |   |   |
|---|---|
| <b>3<math>\frac{1}{4}</math> pound* roasting chicken</b> , 8 $\frac{1}{2}$ to 9 inches long | <b><math>\frac{1}{4}</math> teaspoon salt</b>   |
| <b>2 tablespoons vinegar</b>  | <b>2 tablespoons chili sauce</b>                |
| <b>1 tablespoon Worcestershire sauce</b>  | <b>1 teaspoon instant minced onion</b>          |
| <b><math>\frac{1}{4}</math> teaspoon salt</b>   | <b><math>\frac{1}{8}</math> teaspoon pepper</b> |
|   | <b>Dash Tabasco</b>                             |

Preheat Rotisserie. Wash and dry chicken. Sprinkle inside with  $\frac{1}{4}$  teaspoon salt. Combine rest of ingredients. Brush chicken inside with part of basting sauce. Balance and tie bird on spit. Place spit on spit supports. Adjust supports so that bird is as close as possible to heating element without touching it. Place motor on spit arm support. Turn on motor. Roast 1 $\frac{1}{2}$  hours or until done, 185° on thermometer. Brush on remaining sauce the last 15 minutes. Makes 4 servings.

\*Weight without giblets





## FISH

Keep fresh fish in the coldest part of the refrigerator as short a time as possible.

All fish—fillets and steaks, lobster tails, shrimp, etc.—should be at refrigerator temperature (40°) for broiling. Thaw frozen fish completely in the refrigerator before cooking and use immediately after thawing. If fish is partially frozen, it will take longer to broil.

Do not overcook fish, but broil only until tender.





## HOW TO HANDLE FISH WHEN BROILING

(Fillets, Steaks or Small Whole Fish)

Grease rack and both sides of fish. Place rack on Broiler and preheat. Lay fish crosswise on rack in the same direction as the bars run; do not place lengthwise or diagonally (see diagram above). Laying pieces this way makes it much easier to turn them with the Pronged Spatula. Broil on one side. Loosen and lift each piece gently with Pronged Spatula (fish is flaky; it must be handled carefully). Spatula may be inserted under fish far enough so that part of fish is resting on handle for support. Turn and broil on second side. Loosen and lift fish with Pronged Spatula and gently slide onto plate.





## LIMED FILLETS

Rack position—Low      Time—10 minutes

**1 pound frozen fish fillets, ¼ inch thick, thawed**  
**¼ cup soy sauce    2 tablespoons sherry    2 tablespoons lime juice**  
**1 clove garlic, minced**

Place fish in shallow container. Combine other ingredients and pour over fish. Marinate ½ hour in refrigerator. Preheat Broiler with greased rack in low position. Drain fish and lay crosswise on rack in same direction as bars run (do not lay lengthwise or diagonally on rack). Broil 5 minutes. Using Pronged Spatula, loosen fillets gently; turn and broil another 5 minutes (do not overcook). Makes 3 servings.

## GRILLED FISH STEAKS WITH THYME

Rack position—Low      Time—18 minutes

**2 packages (12 ounces each) frozen halibut steaks, thawed**  
**3 tablespoons melted butter    1 tablespoon lemon juice**  
**¾ teaspoon salt    ¼ teaspoon thyme**

Preheat Broiler with greased rack in low position. Combine melted butter, lemon juice, salt and thyme. Brush both sides of fish steaks with seasoning mixture. Place fish on rack. Broil 9 minutes for steaks ¾ inch thick. Using Pronged Spatula, loosen steaks gently; turn and broil another 9 minutes (do not overcook). Brush any remaining seasoning mixture on fish while it is cooking. Makes 4 servings.

## BROILED LOBSTER TAILS

Rack position—Low      Time—11 minutes

**6 frozen rock lobster tails (about 2 ounces each), thawed**  
**Melted butter    Salt    Pepper    Lemon juice    Minced parsley (optional)**



Preheat Broiler with rack in low position. Cut away underside membrane of each lobster tail. To prevent curling, bend tails backward to crack shells. Place tails on rack, shell sides down, and broil 3 minutes. Brush with melted butter; sprinkle with salt and pepper. Turn and broil 8 minutes longer. Serve with melted butter mixed with lemon juice and minced parsley. Makes 2 servings.


## TANGY BROILED SHRIMP

Rack position—Low      Time—14 minutes


**1 pound frozen, peeled and cleaned, medium-sized shrimp, thawed**  
**¼ cup dry sherry    ¼ cup lemon juice    ¼ cup salad oil**  
**1 teaspoon salt    ½ teaspoon pepper**

Place shrimp in deep bowl. Mix together remaining ingredients and pour over shrimp. Marinate in refrigerator about 2 hours. Preheat Broiler with rack in low position. Drain shrimp well. Place half the shrimp on the rack and broil 7 minutes on each side or until shrimp is pink. Repeat with remaining shrimp. Serve hot. Makes 4 servings.





# BROILER TREATS



## ASPARAGUS CHEESE ROLLS

Rack position—High      Time—6 minutes

**24 small, canned asparagus spears (about 10½-ounce can)**  
**1 bottle (8 ounces) herb and garlic dressing      12 slices very fresh white bread**  
**¾ cup pimiento cheese spread, softened**

Drain asparagus spears and carefully slide from can into 1 quart bowl. Pour salad dressing over asparagus and marinate 1 hour at room temperature. Preheat Broiler with rack in high position. Trim crusts from bread and spread each piece completely with 1 tablespoon cheese spread. On each slice of bread, place 2 asparagus spears diagonally with the tips at opposite ends. Roll 2 corners up around the asparagus to overlap about ¾ inch, pressing the overlapped corners firmly to make a seal. Place half the rolls on rack, sealed sides down. Broil 3 minutes. Turn with tongs and broil 3 more minutes. Repeat with remaining rolls. Cut in halves if desired. Serve hot. Makes 12 whole rolls or 24 halves.

## TIGER TOAST

Rack position—High      Time—10 minutes

**2 eggs      ¼ cup milk      ¼ teaspoon salt**  
**8 slices white bread      Melted butter**

Preheat Broiler with greased rack in high position. In shallow bowl beat eggs with fork. Add milk and salt and beat until blended. Dip 4 slices bread in egg mixture until thoroughly coated on both sides, then brush with melted butter on one side and place buttered side down on rack. Broil 5 minutes. Brush top side with melted butter, then turn and broil 5 minutes longer. Repeat with remaining bread. Serve immediately with hot syrup. Makes 4 servings.

## GRILLED POTATOES

Rack position—Low      Time—20 minutes

**1 package (8 ounces) frozen french fried potato puffs**  
**4 tablespoons sour cream      Salt      Pepper      Paprika**

Preheat Broiler with rack in low position. Divide potatoes into 4 portions. Place each portion on a piece of heavy duty foil approximately 9 inches square. Spread 1 tablespoon sour cream over each portion; sprinkle with salt, pepper and paprika. Seal each package tightly by bringing two sides of foil together and folding over and over flat against potatoes, then folding ends over and over to seal. Place packages on rack, sealed sides up. Broil 20 minutes or until heated through. Makes 4 servings.

## BROILED STUFFED MUSHROOMS

Rack position—High      Time—11 minutes

**12 large mushrooms      1 small onion      3 tablespoons butter**  
**2 tablespoons cream      1 teaspoon prepared mustard**  
**¼ teaspoon Worcestershire sauce      ¼ teaspoon pepper**  
**¾ cup soft bread crumbs      ½ cup chopped cooked ham**

Preheat Broiler with rack in high position. Wash and dry mushrooms. Remove stems. Mince stems and onion. Melt butter in small fry pan over low heat. Pour 2 tablespoons melted butter from fry pan into small container; set aside. Saute minced mushroom-onion mixture in remaining butter until tender, 4 to 5 minutes. Remove from heat. Stir in cream, mustard, Worcestershire sauce and pepper. Add bread crumbs and ham, mixing well. Fill cavities with stuffing and dip bottoms of mushrooms in reserved melted butter. Place mushrooms on rack with stuffing up. Broil 11 minutes or until done. Makes 12.



## INSTRUCTIONS FOR ASSEMBLING FARBERWARE "OPEN HEARTH" BROILER NO. 441

Give every piece of the Broiler except the heating element a good cleaning. Often in manufacturing processes, a film of polishing compound is left on the product.

**Assembly of the Broiler is simple. The diagram outlines the pieces and how they should fit together.**

(A) Frame.

(B) Aluminum Drip Tray—Tray slides in on bottom cross bars of Frame.

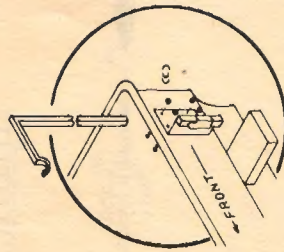
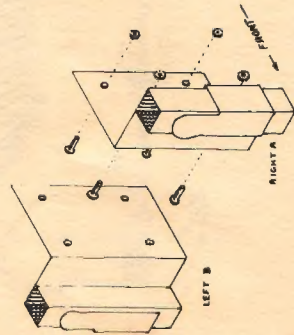
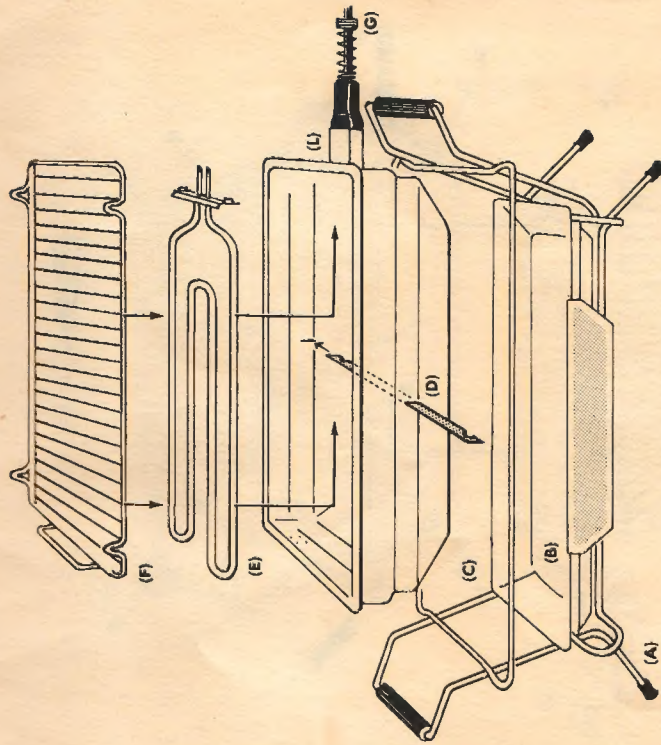
(C) Stainless Steel Body—Drops into position. Make sure that Plug Receptacle (L) is lowered first under top bar of Frame.

(D) Stainless Steel Cross Bar—This fits into position after Stainless Steel Body is in place and holds Heating Element at correct level.

(E) Heating Element—The two prongs fit through Plug Receptacle (L) and bracket ends drop into slots.

(F) Two-level Wire Rack—Drops into position in the Stainless Steel Body.

(G) Cord Set—Connect jumbo plug to Plug Receptacle (L).



## INSTRUCTIONS FOR ATTACHING ROTISSERIE UNIT NO. 444

This unit can be purchased separately for "Open Hearth" Broiler No. 441 only (it can not be attached to the No. 440 Broiler). Follow the simple directions below to attach the Rotisserie Assembly to the Broiler. You will then have a complete Broiler-Rotisserie.

(1) Locate the four holes at each side of Broiler Body.

(2) From your kit, remove Spit Support Brackets (A) and (B). Use Bracket (A) on the right side, making sure tab is up (as shown) with the holes at the rear of the Broiler Body.

(3) Take four screws and nuts and attach screws as shown (C) with heads of screws on the inside of Broiler Body.

(4) Repeat the same operation on the left side of the Broiler with Bracket (B).

(5) Motor and Spit Arm Support go into left spring release.

(6) Assemble Handle and Spit following instructions on following page.



## INSTRUCTIONS FOR ASSEMBLING FARBERWARE "OPEN HEARTH" BROILER-ROTISSERIE NO. 445

After you have unpacked your FARBERWARE Broiler-Rotisserie, give each piece a good cleaning (except for heating element). Often in manufacturing processes, a film of polishing compound is left on the product.

### ASSEMBLE THE FOLLOWING PARTS TO USE THE APPLIANCE AS A BROILER:

- (A) Frame.
- (B) Aluminum Drip Tray—Tray slides in on bottom cross bars of Frame.
- (C) Stainless Steel Body—Drops into position. Make sure that Plug Receptacle (L) is lowered first under top bar of Frame.
- (D) Stainless Steel Cross Bar—This fits into position after Stainless Steel Body is in place and holds Heating Element at correct level.
- (E) Heating Element—The two prongs fit through Plug Receptacle (L) and bracket ends drop into slots.
- (F) Two-level Wire Rack—Drops into position in the Stainless Steel Body. When rotisserie cooking, Wire Rack is not necessary.
- (G) Cord Set—Connect jumbo plug to Plug Receptacle (L).

### TO USE THE UNIT AS A ROTISSERIE, ADD THESE ADDITIONAL PIECES:

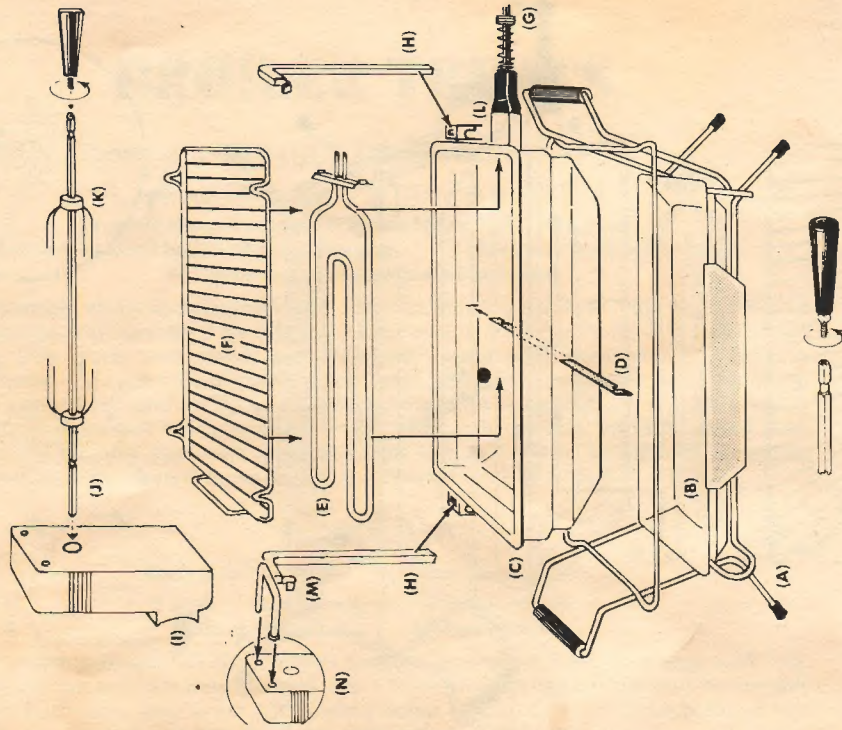
- (H) Two Spit Supports—Spit Arm Support holds Motor (I). This Arm Support should always be located to the left of the Frame as you look at it. This means that Motor will hang properly without interference from Plug Receptacle (L) which should be located to the right as you look at the unit. When Spit is fitted into Motor, it will lift off Left Hook (M). Hook is used for proper balancing of meat before mounting Motor.
- (I) Motor—Specially designed heavy-duty Motor for long life. Note inset (N) to be sure Motor fits properly on Spit Support.
- (J) Spit.
- (K) Two Four-Pronged Holding Forks.

### HANDLE AND SPIT ASSEMBLY INSTRUCTIONS

Handle and Spit are packed separately for protection during shipping.

To assemble, simply screw handle into spit. This is a left handed thread—to tighten, screw in counter-clockwise.

After handle is tightened, you may notice corners are not lined up evenly. This will not affect the operation.







## FARBERWARE®

### Covers for "Open Hearth" Broiler and Broiler-Rotisserie

• QUILTED PEARLIZED VINYL • DURABLE • WASHABLE • PRACTICAL • WIPES CLEAN WITH A DAMP CLOTH  
No. 42C fits No. 441 and No. 445 8½ x 12 inch Broiler and Broiler Rotisserie

Also available for No. 450 and No. 455 10 x 15 Open Hearth Broiler and Broiler-Rotisserie.

Available at most stores where Farberware is sold or write to Service Dept., Farberware 100 Electra Lane, Yonkers, N. Y. 10704



## GUARANTEE

This Electric FARBERWARE Broiler or Rotisserie is guaranteed to be free from defects in workmanship and material for a period of one year from the date of sale to the user.

Under the above guarantee, the company agrees to repair the appliance, and wherever necessary, repair or replace defective parts, which may develop under normal and proper use, and provided the appliance and plug are kept clean as instructed herewith and are used on the voltage circuits marked on the nameplate, and the heater has not been immersed in water. The company will repair or replace defective parts gratis, under the above guarantee, if returned to the factory or service station, transportation prepaid. *This guarantee is voided if other than genuine FARBERWARE parts are used in the repair or replacement of defective parts.* In the event any defect occurs, write us directly for the name of the service station nearest your home. Return transportation will be prepaid on defective appliances. Correction of such defects by repair or replacement shall constitute a fulfillment of all its obligations with respect to the appliance sold hereunder.

<sup>1</sup>Within 10 days, you must fill out and mail enclosed registration card to make this guarantee effective.

# FARBERWARE®

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